



CORUBA® JAMAICAN RUM FACT SHEET

Coruba Jamaica Rum is proud to be 100% natural and 100% Jamaican. The original Coruba Dark Rum, inspired by the dark Planter's style rums for which Jamaica is known, is a blend of pot and column still rums that has been aged for at least two years in American oak barrels. The result is an authentic rum that's dark by nature but light in spirit, offering an approachability ideal for a traditional Planter's Punch or any cocktail worthy of a dark rum float. Joining the original Dark Rum, are Coruba Spiced Rum and Coruba Coconut Rum, both made with 100% natural flavors and crafted with sunset cocktails in mind.

ORIGIN:

Coruba is distilled in Kingston, Jamaica.

AVAILABLE SIZES AND RETAIL:

Coruba Dark Rum
750 ml \$19.99 1L \$25.99

Coruba Spiced Rum
750 ml \$13.99 1L \$16.99

Coruba Coconut Rum
750 ml \$13.99 1L \$16.99

PROOF:

Coruba Dark Rum
80 (40% alc./vol.)

Coruba Spiced Rum
70 (35% alc./vol.)

Coruba Coconut Rum
42 (21% alc./vol.)

TASTE PROFILES:

Coruba Dark Rum offers aromas filled with baked tropical fruits that were basted with molasses and dusted with spice. The flavors are rich and dark with the perfect amount of dry wood and burnt sugar that lingers patiently on the palate.

Coruba Spiced Rum delivers aromas of vanilla, anise, clove, pepper, pear and green apple. The spicy flavors have tones of vanilla, caramel, licorice, cinnamon and pepper.

Coruba Coconut Rum has aromas of coconut and vanilla with a sweet coconut flavor complemented by vanilla, caramel and cream.

SIGNATURE COCKTAILS:

Coruba Jamaican Rums should be mixed into classic tropical cocktails, like the Hurricane or Piña Colada, and sipped under the sun.